

Baby Spinach and Potato Garlic Burger by Chef: Bishandutt Dabral

🕒	Total Prep Time:	20-25 mins
🕒	Prep Time:	10 mins
🕒	Cooking Time:	10 mins
🕒	Finishing Time:	2mins
👤	Recipe Serving:	1 Person
🌈	Difficulty Level:	Easy



Ingredients and preparation of Baby Spinach and Potato Garlic Burger

Spinach (blanch chop and sauté in butter)	½ a bunch
Potato Mash	10 gms
Lettuce leaf iceberg or romaine	2 no
Garlic chop fried	½ tsp
Dill leaves	2-3 sprig
Onion ring	1 ring
Butter	2 tsp
Soft Cheese Spread	1 tsp
White pepper powder	a pinch
Salt	To taste
Soft Grated cheese cheddar	10 gms
Burger Bun	1 no

How to Prepare Baby Spinach and Potato Garlic Burger

- 1) Take a pan make it hot and add 1 tsp of butter in a hot pan and then add blanch chop spinach sauté till it gets dry remove it from the pan, chop it with knife roughly.
- 2) Take a bowl to add above chop spinach add fried garlic add chop dill leaves and soft grated cheese and mash potato which will help for binding then add salt, white pepper powder and make a Tikki / Patty in a thick flatted round shape.
- 3) Cut burger bun into two half and apply leftover butter on a burger bun, spread ½ tsp soft cheese on top of the buns for softening add crunchy lettuce, onion ring, dust with salt n pepper then put spinach patty on top of it, sprinkle with dill leaves.
- 4) Apply ½ tsp soft cheese spread on top of the burger petty, close with other half burger bun.

Garnish

Dill leaves

Important Tips

- 1) Additional chopped veggies like carrots, boil peas can be added to the burger patty
- 2) Different Mayonnaise base dip can be made and can be served with Burger eg: Garlic Mayo, Chutney Mayo or Cajun mayo
- 3) Potato mash or Soft grated cheese can also be used
- 4) You can use slice cheese instead of soft cheese